



Brasserie de Brunehaut



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<http://brunehaut.com/fr/>

This brewery combines the traditional in bottle refermentation with modern production techniques. Come and discover the traditional brewing recipes of the region!

Created in 1890, this craft brewery produces a range of Abbey beers (Saint-Martin) and a range of organic and gluten free beers (**Brunehaut**).

Many Brunehaut beers received awards at international competitions. They are now available in 25 different countries.

The brewery produces the following beers:

- **Fruity:** Pomfraiz'
- **White:** Brunehaut blanche bio
- **Lager:** Brunehaut blonde bio, Saint-Martin blonde
- **Amber:** Brunehaut ambrée bio
- **Dark:** Saint-Martin
- **Triple:** Brunehaut triple bio, Saint-Martin triple

The Brasserie de Brunehaut, bringing tradition and modern

techniques together, invites you to taste a wide range of abbey or organic beers.

The information contained herein is provided as a guide only.

We recommend that you check with the local supplier before you leave.

Website editor

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